

FLOYD COUNTY HEALTH DEPARTMENT

1917 Bono Road
New Albany, Indiana 47150-4607
Telephone (812) 948-4726
Fax (812) 948-2208
www.floydcountyhealth.org



Application for Temporary Food Service Permit

Application Date: 04/25/2022
Name of Business: Hot Bone BBQ LLP
Owner(s) Name: Jonathan Moore and Adam Pryor
Address: 7155 Pleasant Valley NE City Georgetown State IN Zip 47122
Phone: 317-617-1938 Fax _____ Email: hotbonebbq@yahoo.com
Person in Charge: Jonathan Moore Phone: 317-617-1938 Email: hotbonebbq@yahoo.com
Certified Food Handler (Name/Number): Bethany Moore Phone 317-697-7291
(Must include copy of certificate at time application is being submitted or permit will not be processed)
Event Name: Room Full of Joy Date(s) of Event: 05/07/2022
Type of Structure: Trailer _____ Tent _____ Booth ☒ Building _____ Other _____
Location of Stand: Room Full of Joy Hours of Operation: 10 am - 2pm
Food/Beverages to be sold (attach menu if necessary) See Attached
Location where food is prepared Chef Space, 1812 W Muhammad Ali, Louisville, KY 40203
Where is food/beverages stored prior to the event?: Chef Space ☒
(food cannot be prepared or stored at a personal residence) Tom Marrow, chefspace confirmed 4/27/22

Fees for Temporary Food Service Permits are non-refundable. Fees for the permit are \$20.00 per day; \$100.00 maximum- for a maximum of 14 consecutive days

Permit fees are based upon the following Ordinances: Floyd County-2008-V, New Albany-G-08-06, Greenville-2008-T-84, and Georgetown-2008-G-0814.

Name of Applicant Jonathan Moore Signature of Applicant [Signature]

*** THE SECTION BELOW TO BE COMPLETED BY HEALTH DEPARTMENT STAFF ONLY ***

PERMIT FEE 30 PERMIT NUMBER ISSUED — CLERK INITIALS TS

w/ late fee

didn't obtain

next 169726 chK 7002

MENU

Boston Butt (Pork, Cooked to 207F)

Buns (Pre-packaged)

Pre-packaged snacks (Chips, Cookies, etc.)

Condiments (Bottled BBQ sauce, jarred pickles)

Bottled/Canned Beverages

FOOD SOURCES

Sanders Meat Processing (Celestine, Indiana)

Sams Club

- NOTES:**
1. ALL INDIANA AND HARRISON COUNTY CODES/RULES FOR FOOD PROTECTION FOR MOBILE GRILLERS WILL BE FOLLOWED.
 2. FOOD PRODUCTS: MEAT WILL BE PREPARED AT THE COMMISSARY AND TRANSPORTED TO SITE IN A COOLER TO HOLD TEMPERATURE. ALL OTHER FOOD PRODUCTS WILL CONSIST OF CANNED BEANS, PRE-PACKAGED SNACK FOODS, BAGGED BUNS, CONDIMENTS IN SQUEEZE BOTTLES OR INDIVIDUAL WRAPPERS AND INDIVIDUAL CANNED/BOTTLED BEVERAGES.
 3. ALL MEATS WILL BE COOKED TO SAFE TEMPERATURES. (I.E. PORK PRODUCTS ARE COOKED TO A TEMPERATURE OF 205-207F, CHICKEN IS COOKED IN EXCESS OF 160F AND BEEF WILL BE COOKED IN EXCESS OF 145F)
 4. NO ALCOHOL WILL BE SERVED FROM THIS BOOTH.

- MENU:**
1. PULLED PORK SANDWICH AND BAKED BEANS
 2. BAG OF CHIPS
 3. BOTTLED/CANNED BEVERAGE
- PRE-PACKAGED DISPOSABLE KNAPKIN, FORK AND KNIFE IS PROVIDED.
- SANDWICH, CHIPS AND PRE-PACKAGED KNAPKIN, FORK AND KNIFE WILL BE PLACED IN A DISPOSABLE BOX BEFORE PASSING THROUGH THE BOOTH WINDOW.

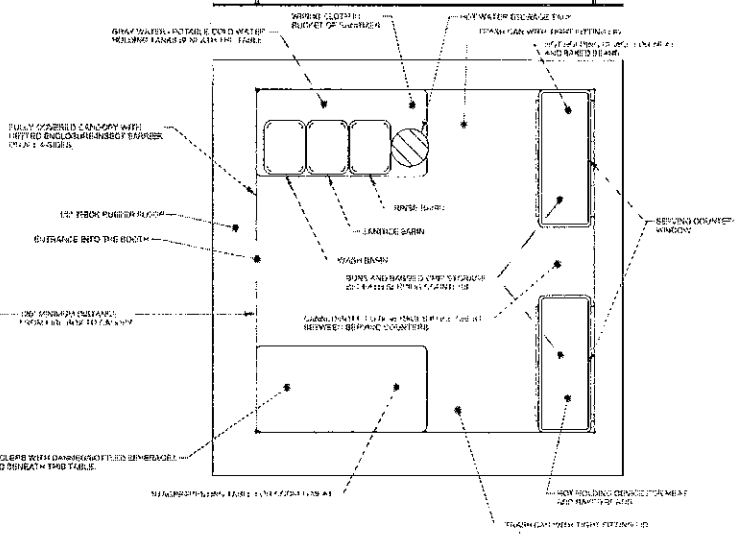
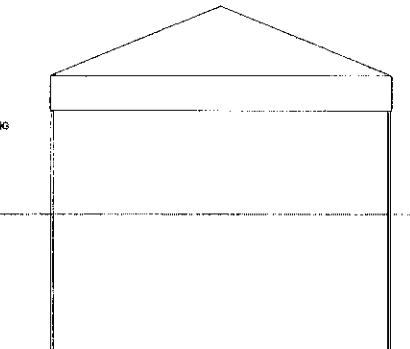
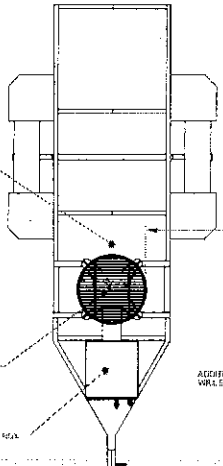
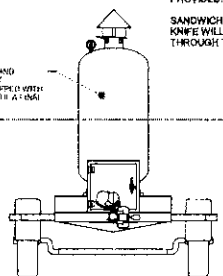
GRILLER OPERATION: GRILLER IS DESIGNED AND DISPOSED TO COOK PORK CHOPS/STEAKS. THE COOKING PROCESS: EACH MEAT IS EQUIPPED WITH A TEMPERATURE MONITOR CONTINUOUSLY MONITORING COOK TEMPERATURE ON 15 MINUTE INTERVALS.

HANDWASHING

As part of the standard handwashing technique, it is required for customers to use the handwashing station. The handwashing station is located inside the booth. The handwashing station is equipped with a handwashing sink, soap, and paper towels. The handwashing station is located inside the booth. The handwashing station is equipped with a handwashing sink, soap, and paper towels.

DISHWASHING

The dishwashing station is located inside the booth. The dishwashing station is equipped with a dishwashing sink, soap, and paper towels. The dishwashing station is located inside the booth. The dishwashing station is equipped with a dishwashing sink, soap, and paper towels.



THIS DRAWING IS THE PROPERTY OF GRILLWORKS, LLC AND IS NOT TO BE COPIED, DISTRIBUTED, OR SOLD TO ANYONE ELSE.

SECTION A-A

DFS-208 Rev. 10/17 COMMONWEALTH OF KENTUCKY CABINET FOR HEALTH AND FAMILY SERVICES DEPARTMENT FOR PUBLIC HEALTH FOOD ESTABLISHMENT INSPECTION REPORT		PURPOSE OF INSPECTION: REGULAR		RATING SCORE FS1 A / 94	FOLLOW-UP REQUIRED
ESTABLISHMENT NAME: CHEF SPACE		ADDRESS: 1812 W MUHAMMAD ALI BLVD		CITY/ZIP CODE: LOUISVILLE 40203	
INSPECTION DATE: 04/07/2022		TIME IN: 9:45 AM		SANITARIAN #: 01739	
PERMIT #: 90705		TIME OUT: 10:50 AM		PREV SCORE: 97	
		RISK TYPE:		EXP. DATE: 08/25/2022	
		PROGRAM CODE: 605			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent illness or injury.

Circle designated compliance status (IN, OUT, N/A) for each numbered item. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed

Circle the appropriate point value for FS1 and/or R2 FS1 = Food Service R2 = Retail

Compliance Status				WT
Supervision				
1	IN	FS1	PERSON IN CHARGE PRESENT, DEMONSTRATES KNOWLEDGE, AND PERFORMS DUTIES	2
2	IN	FS1	Certified food protection manager	1
Employee Health				
3	IN	FS1	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE; KNOWLEDGE, RESPONSIBILITIES AND REPORTING	2
4	IN	FS1	PROPER USE OF RESTRICTION AND EXCLUSION	2
5	IN	FS1	RESPONSE PROCEDURES FOR VOMITING AND DIARRHEAL EVENTS	2
Good Hygienic Practices				
6	IN	FS1	PROPER EATING, TASTING, DRINKING, OR TOBACCO USE	2
7	IN	FS1	NO DISCHARGE FROM EYES, NOSE OR THROAT	2
Preventing Contamination by Hands				
8	IN	FS1	HANDS CLEAN AND PROPERLY WASHED	3
9	IN	FS1	NO BARE HAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED	2
10	IN	FS1	Adequate hand washing facilities supplied and accessible	1
Approved Source				
11	IN	FS1	FOOD OBTAINED FROM APPROVED SOURCE	3
12	N/O	FS1	FOOD RECEIVED AT PROPER TEMPERATURE	2
13	IN	FS1	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED	2
14	N/A	FS1	REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION	2
CHOICE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285: YES				

Compliance Status				WT
Protection From Contamination				
15	IN	FS1	Food separated and protected	2
16	IN	FS1	PROPER DISPOSITION OF RETURNED, PREVIOUSLY SERVED, RECONDITIONED AND UNSAFE FOOD	2
17	IN	FS1	Food stored covered	1
18	IN	FS1	FOOD-CONTACT SURFACES: CLEANED AND SANITIZED	3
Time/Temperature Control for Safety				
19	N/O	FS1	PROPER COOKING TIME AND TEMPERATURE	3
20	N/O	FS1	PROPER REHEATING PROCEDURES FOR HOT HOLDING	2
21	IN	FS1	PROPER COLD HOLDING TEMPERATURES	3
22	N/O	FS1	PROPER HOT HOLDING TEMPERATURES	3
23	N/O	FS1	PROPER COOLING TIME AND TEMPERATURE	3
24	N/A	FS1	TIME AS A PUBLIC HEALTH CONTROL: PROCEDURES AND RECORDS	2
25	IN	FS1	PROPER DATE MARKING AND DISPOSITION	2
Consumer Advisory				
26	N/A	FS1	CONSUMER ADVISORY PROVIDED FOR RAW & UNDERCOOKED FOODS	2
Highly Susceptible Population				
27	N/A	FS1	PASTEURIZED FOOD USED: PROHIBITED FOODS NOT OFFERED	2
Chemicals				
28	N/A	FS1	FOOD ADDITIVES, APPROVED AND PROPERLY USED	2
29	IN	FS1	TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED	2
Conformance with Approved Procedures				
30	N/A	FS1	COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS & HACCP PLAN	2

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Circle "OUT" if numbered item is not in compliance. Circle the appropriate point value for FS1 and/or R2 FS1 = Food Service R2 = Retail

Compliance Status				WT
Safe Food and Water				
31		FS1	PASTEURIZED EGG AND MILK PRODUCTS USED WHEN REQUIRED	2
32		FS1	WATER AND ICE FROM AN APPROVED SOURCE	2
33		FS1	VARIANCE OBTAINED FOR SPECIALIZED PROCESSING METHODS	2
Food Temperature Control				
34		FS1	Proper cooling methods used; adequate equipment for temperature control	1
35		FS1	Plant food properly cooked for hot holding	1
36		FS1	Approved thawing methods used	1
37		FS1	Thermometers provided and accurate	1
Food Identification				
38		FS1	Food properly labeled; original container	1
Prevention of Food Contamination				
39		FS1	Contamination prevented during food preparation, storage and display	1
40		FS1	Personal cleanliness; hair restraints	1
41		FS1	Wiping cloths: properly used and stored	1
42		FS1	Washing fruits and vegetables	1
Posting and Compliance				
43		FS1	Posted: Permit/Inspection/Hand washing	1

Compliance Status				WT
Proper Use of Utensils				
44		FS1	In-use utensils, properly stored	1
45		FS1	Utensil, equipment and linens: properly stored, dried, handled	1
46		FS1	Single use/single service articles: properly stored, used	1
47		FS1	GLOVES USED PROPERLY	2
Utensils, Equipment and Vending				
48	OUT	FS1	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	2
49		FS1	Ware washing facilities: Installed, maintained, used, test strips	1
50	OUT	FS1	Nonfood-contact surfaces clean	1
Water, Plumbing and Waste				
51	OUT	FS1	Hot and cold water available; adequate pressure; plumbing maintained	1
52		FS1	PLUMBING INSTALLED; PROPER BACKFLOW DEVICES	2
53		FS1	SEWAGE AND WASTEWATER PROPERLY DISPOSED	2
Physical Facilities				
54		FS1	Toilet facilities: properly constructed, supplied, cleaned	1
55	OUT	FS1	Garbage/refuse properly disposed; facilities maintained	1
56	OUT	FS1	Physical facilities installed, maintained and clean	1
57		FS1	Adequate ventilation and lighting	1
58		FS1	INSECTS, RODENTS AND ANIMALS NOT PRESENT	2

Not required COVID 19 Email address: tom.murro@cvky.org 04/07/2022	Inspector (Signature) ELUS, GRACE 04/07/2022	
---	--	--

Food Service Establishment Inspection Report Continuation Form		Page 2
Establishment: CHEF SPACE	Permit #: 98705	Date: 04/07/2022
Address: 1812 W MUHAMMED ALI BLVD	City/State: LOUISVILLE / KY	Zip Code: 40203
<div>Item Number</div> <div>OBSERVATIONS</div>		
48	FS1: Walk-in cooler gasket in disrepair.	
50	FS1: Nonfood-contact surfaces have accumulation of soil.	
51	FS1: Plumbing not maintained in good repair at power hose.	
55	FS1: Garbage/refuse containers not covered as required at grease dumpster. Outside garbage/refuse storage area is not clean at grease dumpster area.	
56	FS1: Floors not clean. Wall is not clean.	
	General Comments: History 01-10/7/21 97 A 01-3/25/21 98 A A placard Letter Grade: A	
<p>Based on an inspection this day, the items with "out" circled above identify the violations found in the operation of your establishment. In accordance with the Kentucky Food, Drug and Cosmetic Act and applicable regulations pursuant thereto, the violations must be corrected by the next routine inspection [] or within _____ days for 1 Food Service and/or 2 Retail Food (circle). Failure to comply with any time limits for corrections may result in suspension of your permit. An opportunity for an appeal from any notice or inspection findings will be provided if you file a written request for a conference with the department within the period of time established by the applicable regulation.</p>		
Person in Charge (Signature) <i>not required COVID 19</i>		Date: 04/07/2022
Inspector (Signature) <i>Ellis Grace</i>		Date: 04/07/2022

ServSafe
National Restaurant Association

ServSafe® CERTIFICATION

BETHANY MOORE

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

22080902

CERTIFICATE NUMBER

5/6/2022

DATE OF EXPIRATION

Local laws apply. Check local health department for recertification requirements.

10776

EXAM FORM NUMBER

5/6/2027

DATE OF EXPIRATION



#0655

Sherman
Food Safety & Hygiene Association Solutions



In accordance with the ANSI Accredited Program, the ServSafe logo and the ANSI logo are trademarks of the NRAEF, National Restaurant Association® and the ans design.

Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.

22080902

3/6/27